

**What is claimed is:**

1. A composition for preparing a brewed coffee beverage, the composition comprising roasted and ground coffee and processed coffee grounds (PCGs).
2. A composition of Claim 1, wherein the PCGs comprise at least about 10% lipids.
3. A composition of Claim 2, wherein the PCGs comprise at least about 15% lipids.
4. A composition of Claim 1, wherein the PCGs comprise from about 5% to about 20% lipids.
5. A composition of Claim 1, wherein the average particle size of the PCGs is from about 20 mesh to about 200 mesh U.S. Standard Sieve Series.
6. A composition of Claim 1, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 10:1 to about 200:1.
7. A composition of Claim 6, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 65:1 to about 133:1.
8. A composition of Claim 1, wherein the roasted and ground coffee is derived from the group consisting of robusta beans, Arabica beans and mixtures thereof.
9. A composition of Claim 1, wherein the PCGs are derived from roasted and ground coffee that has been used in the manufacture of soluble coffee and the PCGs have a moisture content of about 10% or less.
10. A composition for preparing an instant coffee beverage, the composition comprising roasted and ground coffee, processed coffee grounds (PCGs) and soluble coffee particles.

11. An article of manufacture comprising the composition of Claim 10, wherein the composition is contained in a water permeable pouch.

12. A process for making brewed coffee or a coffee extract, the process comprising (i) contacting roasted and ground coffee and processed coffee grounds (PCGs) with water to generate a brewed coffee or a coffee extract; and (ii) collecting the brewed coffee for subsequent consumption or collecting the coffee extract for further processing.

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13. A process of Claim 12, wherein the PCGs comprise at least about 10% lipids.

14. A process of Claim 13, wherein the PCGs comprise at least about 15% lipids.

15. A process of Claim 12, wherein the average particle size of the PCGs is from about 20 mesh to about 200 mesh U.S. Standard Sieve Series.

16. A process of Claim 12, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 10:1 to about 200:1.

17. A process of Claim 12, wherein the roasted and ground coffee and the PCGs are combined in a relatively homogeneous blend prior to being contacted with the water.

18. A process of Claim 12, wherein the roasted and ground coffee and the PCGs are not combined prior to being contacted with the water.

19. A process of Claim 12, wherein the water is heated to a temperature of at least about 65°C (149°F).

20. A process for making a coffee concentrate, the process comprising (i) contacting roasted and ground coffee and processed coffee grounds (PCGs) with water to generate a coffee concentrate; and (ii) collecting the concentrate for eventual packaging for sale as a liquid coffee concentrate.

21. A process of Claim 20, wherein the water is heated to a temperature of at least about 65°C (149°F).

22. A process for making soluble coffee particles comprising (i) forming a coffee extract by contacting roasted and ground coffee with water; (ii) forming a modified coffee extract by contacting the coffee extract with processed coffee grounds (PCGs); and (iii) drying the modified coffee extract to provide soluble coffee particles.

23. A process of Claim 22, wherein the water is heated to a temperature of at least about 65°C (149°F).